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Dynamic Search: INPADOC/Family and Legal Status, JAPIO -Patent Abstracts of Japan, Derwent World Patents Index

Records for: **PN=JP 62115067**

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all none Records 1-3 of 3 In long Format

☐ 1. 4/34/1 (Item 1 from file: 351)

007186265

WPI Acc No: 1987-183274/ 198726

Conc. high quality colouring prepn. from paprika - by treating with lipase and extracting with paraffin hydrocarbon

Patent Assignee: NIPPON TERPENE KAGAKU KK (NITP)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 62115067	A	19870526	JP 85254874	A	19851115	198726 B

Priority Applications (No Type Date): JP 85254874 A 19851115

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
JP 62115067	A		3		

Abstract (Basic): JP 62115067 A

Paprika or paprika prods. is treated with lipase and then is partition extracted with paraffin hydrocarbon, and water contg. alcohol or water contg. KOH. Use of the combination of lipase treatment and partition extraction is new for the prepn. of high concn., high quality colour matter from paprika.

Paprika prods. used for prepn. is e.g. paprika oleoresin, crude extract of paprika, ground paprika, squeezed juice of paprika, and dried or freeze dried powder of paprika. Paraffin hydrocarbon is e.g. petroleum ether, pentane, hexane, heptane, octane, nonane, and decane. Alcohol is e.g. methanol, ethanol, propanol and butanol.

USE/ADVANTAGE - Colouring matter is used as a natural dye for food, medicines, cosmetics etc. New prepn. method removes odour and phenolic material (e.g. tannin) entirely from crude paprika, and thus requires no after treatment (e.g. steam distn.).

0/0

Derwent Class: B05; D13; D21

International Patent Class (Additional): C09B-006/00

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☐ 2.

4/34/2 (Item 2 from file: 347)

02198167 PRODUCTION OF CONCENTRATED PAPRIKA PIGMENT

Pub. No.: 62-115067 A]

Published: May 26, 1987 (19870526)

Inventor: INAGAKI TAKASHI

TAKEUCHI HIROYUKI

Applicant: NIPPON TERUPEN KAGAKU KK [328720] (A Japanese Company or Corporation), JP (Japan)

Application No.: 60-254874 [JP 85254874]

Filed: November 15, 1985 (19851115)

International Class: [4] C09B-006/00

JAPIO Class: 14.3 (ORGANIC CHEMISTRY -- Dyes); 11.4 (AGRICULTURE -- Food Products); 14.4 (ORGANIC CHEMISTRY -- Medicine); 14.5 (ORGANIC CHEMISTRY -- Microorganism Industry)

Journal: Section: C, Section No. 455, Vol. 11, No. 332, Pg. 31, October 29, 1987 (19871029)

ABSTRACT

PURPOSE: To obtain the titled pigment easily in a high yield, which has excellent developability and is thick, stable, odorless, of good quality and useful as a natural pigment for foods, drinks, medical supplies, perfumes, cosmetics, by treating paprika (treated product) with lipase and subjecting it to partition and extraction treatment.

CONSTITUTION: Paprika and/or its treated product (e.g., paprika oleo-resin) are/is added to an aqueous solution of lipase. If desired, a paraffinic hydrocarbon such as hexane is added thereto. The mixture is stirred to carry out a hydrolysis reaction, a paraffinic hydrocarbon such as hexane, etc. is added thereto, the mixture is stirred and the resulting lower layer is separated. The hydrocarbon layer containing paprika pigment is subjected to partition and extraction treatment by using a 60-95% aqueous alcohol or each of 1-5 and 60-90% aqueous alcoholic solution of potassium hydroxide to completely remove fatty acids, tannin and malodorous substances. Finally, partition and extraction are repeated by using a 50-90% alcohol solution and, after the completion of partition and extraction, the paraffinic hydrocarbon such as hexane is distilled off to obtain the titled pigment of good quality.

☐ 3. 4/34/3 (Item 3 from file: 345)

6065281

Basic Patent (No,Kind,Date): JP 62115067 A2 870526

PATENT FAMILY:

JAPAN (JP)

Patent (No,Kind,Date): JP 62115067 A2 870526

PRODUCTION OF CONCENTRATED PAPRIKA PIGMENT (English)

Patent Assignee: NIPPON TERUPEN KAGAKU KK

Author (Inventor): INAGAKI TAKASHI; TAKEUCHI HIROYUKI

Priority (No,Kind,Date): JP 85254874 A 851115

Applic (No,Kind,Date): JP 85254874 A 851115

IPC: * C09B-006/00

CA Abstract No: ; 107(15)133025M

Derwent WPI Acc No: ; C 87-183274

JAPIO Reference No: ; 110332C000031

Language of Document: Japanese

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☐ all ☐ none

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